



SPRINGVALE | CENTRAL OTAGO CHARDONNAY | 2022

geographic indication: Cromwell – Central Otago

topography: Flat Valley floor aspect: Northwest

rainfall: 360mm soil: Alluvial Silt & Sand over Gravels

altitude: 200 meters country: New Zealand

grape: 100% CHARDONNAY vintage: 2022

Alc/Vol: 14.0<u>%</u> TA: <u>6.75 g/L</u> pH: <u>3.33</u>

name: Springvale, a sub-region located on the outskirts of the Alexandra basin, named after the complex underground aquifers which are spring fed from glacial snow melt, enabling the land. This inspiring mountain region is home to McArthur Ridge vineyards.

vineyard: Located in the heart of this unforgiving mountainous region sits the small yet perfectly formed vineyard of Central Otago Polytechnic Collage, just south of Cromwell township along the Bannockburn Road before crossing the river onto Felton Road. The cool evenings and warm summer days combine with fine free draining alluvial sandy silt soils to deliver beautifully elegant Chardonnay.

winemaking: Inspired by the famous Chablis style, hand harvested fruit was gently pressed, then fermented with indigenous yeast in 225 litre French oak barrels, 10% new, with the balance in seasoned oak, left to age ten months in barrel on light lees without stirring, Malolactic fermentation was encouraged to soften acidity and add rich complexity before blending and finishing without fining.

wine: Springvale Chardonnay displays great elegance, balance and purity, flavours of white stone fruit combine harmoniously with lemon, roasted almond and hints of brioche delivering wonderful complexity.

A fantastic partner with white meats and seafood dishes.

Drink 2023 to 2028.

